

# 2025 Cabernet Franc

Okanagan Valley BC VQA

## JOIEFARM COLLECTION

Our JoieFarm Collection represents the wines that established our reputation and continue to deeply define our identity today. It continues to evolve while honouring our roots - reliable, expressive wines that deliver consistent quality vintage after vintage.

### TASTING NOTES

This full-bodied Cabernet Franc opens with inviting aromas of roasted red peppers, dark plums, cocoa nibs, and a lift of fresh mint. The smooth, lush palate layers rich blackberries and vibrant haskap berries with cocoa powder, framed by fine tannins and a long, balanced finish.



### PAIRING

Pair this rich Cabernet Franc with herb-crusted duck breast, grilled lamb chops, or roasted pepper and eggplant flatbreads during a cozy, late-autumn vinyl listening session or an outdoor campfire gathering.

*Serve Slightly Cool at 16-18°C*



### VINEYARD

Sekhon Family Vineyard,  
Osoyoos

Gold Digger Vineyard, Okanagan  
Falls

**Varietal:** 100% Cabernet Franc

**Élevage:** Neutral Oak Barriques

**Alcohol:** 13.1%

**TA:** 6.68 g/L, **RS:** 1.77 g/L



### WINEMAKING

Crafted with minimal intervention to preserve natural acidity, this Cabernet Franc underwent whole-berry stainless steel fermentation before aging in neutral oak barriques. Following a seamless malolactic fermentation and eight months in barrel, the wine was lightly filtered to refine its structural elegance and pure varietal character.